Local Models to Present Fall Fashions

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In FASHION now

Skirts are very important this year. The slim line seems to be favored by most designers. This goes with the "no-hit" look that promises to be very popular.

If the slim line does nothing for you, don't dispair. Several important designers are featuring full gathered skirts of heavy wool or tweed, attached to a rather wide waist band. This gives you a chance to take advantage of wearing one of the lovely important leather belts. The contour belt seems to be in the forefront.

You will find some lovely quilted evening skirts on the market. The more expensive ones are fashioned of "light as a feather" wool and decorated with jewels. The outstanding colors are soft pastel shades. They are best worn with a plain scooped or V necked sweater in the same shade as the skirt or white.

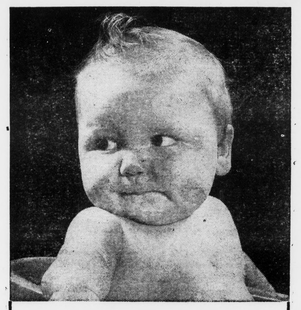
Because of the thickness of quilted material these evening skirts are almost all cut on a circular pattern. However, I saw one lovely red quilted velvet skirt made slim as a pencil. It had a single large pocket on the side featuring a design worked in rhinestones. This would be a dream on a very tall, slender woman.

Unless you don't plan to wear a skirt but one season, and not much at that, don't try to economize too much on it. It will receive wear at best and will not keep its shape if the fabric used is not of good quality.

Every man has times when he believes in dictatorship, provided he could be it. —Roanoke Times.

The Caroline Smith Circle of the Liberty Baptist Church has announced that it will have a fashion show at the Appomattox High School Auditorium Friday night, September 9, at 8 o'clock. There will be 21 girls modeling the lastest fall fashions. Davidson's of Farmville are furnishing the fashions. Proceeds will go for the benefit of the building fund. The public is invited to attend.

Mrs. H. E. Kerr will do the narration.



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SarahAnne's COOKING CLASS

Sunday night suppers afford a pleasant way to entertain your friends. For this informal meal, the hostess may serve what suits her best. These shrimp recipes are suitable for such an affair.

Shrimp and Green Pea Salad

1 cup cooked, cleaned shrimp
1 cup good green peas
½ cup mayonnaise
½ cup chopped celery
Green pepper cups
Strips of cucumber
Slices of hard boiled egg, lettuce.

Combine shrimp, peas, celery and mayonnaise. Season to taste. Fill green pepper cups and serve in lettuce. Garnish with egg slices, and strips of cucumber.

Shrimp Louisianne

2 cups cleaned shrimp
4 tablespoons butter
1 teaspoon minced onion
4 tablespoons flour
1 teaspoon salt
1 teaspoon chili powder
2 cups milk
2 tablespoons minced parsley
4 tablespoons tomato catsup
Hot cooked rice

Cook onions in butter, until soft, add shrimp broken in pieces, and brown. Stir in flour, salt, chili, powder, and gradually add the milk. Cook 5 minutes. Add catsup and parsley. Simm several minutes. Serve over hot rice.

Shrimp Souffle

1½ cups chopped celery
1 cup water
½ cup milk
1½ teaspoons salt
White pepper
½ cup quick cooking tapioca
5 eggs
1½ cups flaked shrimp

To the celery, add the water milk, salt, pepper and tapioca. Cook until celery is soft and tapioca is clear. Add 5 well beaten egg yolks to the cooked mixture and mix lightly. Fold in the well beaten egg whites which have been beaten stiff. Fold in the flaked shrimp. Put in a general ring mold and set in a pan of hot water. Bake in an oven 325 degrees for 50 minutes. When ready to serve, turn out in a platter and fill center with hot cooked rice. Dot with butter and garnish with hot whole shrimp.

Shrimp Jambalaya

3 slices bacon, diced
3 tablespoons onion chopped
2 tablespoons celery chopped
2 tablespoons parsley chopped
3 tablespoons green pepper chopped
1 tablespoon flour
4 cups tomatoes cooked or canned
1 teaspoon salt
Cayenne to taste
1 teaspoon chili powder
3 cups cooked rice
2 cups cooked shrimp cut in pieces

Fry out bacon, add onion, celery, parsley and pepper. Cook and stir until onion is yellow. Add flour and stir until lightly browned. Add tomatoes, salt, cayenne and chili powder. Cook slowly until thick. Add rice and shrimps. Stir well serve hot.

Shrimp Sauce

1 cup cooked shrimp
1 cup medium white sauce
1 teaspoon vinegar
½ teaspoon dry mustard

Add shrimp to white sauce. Season with vinegar and mustard. Keep warm over hot water. Serve on mushroom souffle.

Shrimp Grapefruit Salad

2 cups cooked shrimp
2 cups diced grapefruit
French dressing
Lettuce

Marinate shrimp in French dressing. Just before serving time add grapefruit. Mix thoroughly. Serve in crisp lettuce. Add a small portion of the French dressing just before serving. Pass hot cheese biscuits.

United States authorities in West Germany have reported that $571,400,000 in aid have been extended from American-owned counterpart funds to help Dest Berlin's economy in the last six years.

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OMMENT ON SPORTS

By Pete Fritchie

It may be a long United States wins ght W. Davis gave tennis. Last Dec- short months ago, were stunned by Tony Trabert, and n of dominance (a enjoyed by the U. ant cup signalling ternational tennis ge back to the

ago, Tony and Vic tennis than they es Rosewald, Lew Hartwig—the elder- ge of the Aussie of the power and the ho determination to the game.

day Rosewald turned d Hood, turning in formance of the ained Tony Trabert. ecuperating from a and was not up to of a few months questionable wheth- re handled Lew in ons.

ns put the Aussies e best three out of st day Rex Hartwig and Lew Hoad stopped Seixas and Trabert in a dramatic five-set thriller that had the fans in and out of their seats. The Americans won the first set, 14-12, but dropped the next two. After intermission they came back and stopped the Aussie's 6-3. That made it two apiece.

The greatest chance to win the doubles came with the teams tied 5-5 in the fifth set. Hoad was serving and lost the add. But the Americans couldn't grab the all-vital point. And soon thereafter the Aussies broke through Seixas, who had perhaps played the best tennis for the U. S. that day.

Looking to the Aussies—most of them young—one wonders whether the United States can soon come back. Trabert might improve, but Vic is not getting any younger. Who else is coming along? Ham Richardson might take up the slack but he lost one of the final matches in the recent competition in four sets. So did all the other singles players for the U. S., though.

On the other hand, the Aussies have a galaxy of stars coming on —according to all reports. It may be that the Davis Cup is gone for a long time. Let's hope not.

Appomattox is a growing town.

Health and Beauty

"Please tell me how to improve my looks. I am just starting in at college this year. My skin is muddy and full of freckles and blackheads. I do want to look my best, but I don't know how to go about it," so writes a distressed damsel.

Poor little maiden; no wonder that she is worried, for the condition which she describes places her at a disadvantage socially and makes her unhappy.

First, you must remember that there is no royal road to beauty, no magic formulas that are put up in attractive jars that will transform the ugly duckling into a fairy princess of enchanting loveliness over night. There are many factors that enter into the creation of a beautiful complexion.

Rational living is the greatest aid to beauty and no one who is sickly can possess the radiant charm that good health carries with it. It is not difficult to keep well, by continuing the habit of right living. It is a hard tedious job to restore the health once it has been damaged. All beauty has its inception in a healthy body and contented mind.

Black heads are collections of grease and dirt which cog the pores of the skin. They are usually due to improper diet and failure to keep the skin clean. Heavy foods such as large amounts of greasy fried meats, sugars, candies, pastry and meals of that kind invite a sluggish liver and poor circulation, with its accompanying muddy, oily, blackhead choked skin.

Most articles that are written by so-called beauty specialists, advise steaming the face. Steaming the face will ruin any complexion if persisted in long enough. The hot steam destroys the natural oils that nature gave us as a protection and will cause the skin to crinkle, to wrinkle and yellow.

Remember that blackheads are composed of grease and dirt which have hardened in the pores. If the condition is very bad, wring cloths out of hot water and apply to your face, renewing them as fast as they cool. This softens the cucille. Take a clean wash cloth, ivory soap, or one that is equally as bland, and scrub your face in luke warm water, using rotary movements. A complexion brush that is not injured by water is better than the cloth, for the fine bristles are more effective in cleansing the pores.

After the face that been thoroughly gone over, and is glowing from the massage of the brush, then rinse thoroughly in cold water. This acts as a tonic to the skin. Dry gently and well, then apply your astringent or some other good lotion or cream.

If you eat properly, drink plenty of water and see that the colon empties itself thoroughly each day the above treatment, if persisted in, will cause your blackheads to disappear.

UNTOLD TRAGEDY

Dallas, Texas.- Among the discarded articles of clothing donated to the Goodwill Industries here was — one unused wedding dress.

GOLDEN GLEAMS

God hath made of one blood all nations of men. —Acts 17:26.

Race is precisely of as much consequence in man as in any other animal. —John Ruskin.

A radical is a man with both feet firmly planted—in the air. —F. D. Roosevelt, 1939.

A NAME WANTED

Houston, Texas.- Herman hospital has a contest on for a name for its father's waiting room on the maternity floor. Some of the entries so far include: Heir Point, Stork Club, Pappy's Paternity Pacing Parlor, and Papa-teria.

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